



RÉMY COINTREAU

GASTRONOMIE



RED FRUIT BABA

THE CHEF

Original creation by
Jean-Michel PERRUCHON,
M.O.F. Pastry,
Bellouet Conseil School, Paris, France

Recipe for 3 desserts 18 cm in diameter
or 24 individual savarins

1. BABA DOUGH

500 g flour (type 55)
20 g caster sugar
10 g salt
30 g fresh yeast
300 g whole eggs
100 g water
160 g melted butter
Total weight: 1120 g

Using the hook attachment, mix all the ingredients except the melted butter. Knead the dough until it comes away from the sides of the bowl, and then leave to rise at ambient temperature for 30 minutes. Add the melted butter and mix for two minutes without making the dough too elastic. Pipe into 18 cm diameter Silkomart® savarin moulds. Leave to rise again and then cook them in a fan oven at 170°C for 25 to 30 minutes. Set aside for assembly.

2. RED FRUIT SYRUP

1000 g water
500 g caster sugar
250 g raspberry purée
80 g **Jacobert® raspberry brandy** 50% Vol.
Total weight: 1830 g

In a saucepan, bring the water and sugar to the boil and then add the raspberry purée. Allow to cool and then add the **Jacobert® raspberry brandy**. Set aside for soaking the babas.

3. RED FRUIT WHIPPED CREAM

750 g whipping cream
25 g red fruit tea
300 g Zéphyr white chocolate (34%)
Total weight: 1075 g



Carry out a cold infusion: mix the cream and the tea and chill for at least 6 hours. Pass through a very fine sieve, bring to the boil and pour over the white chocolate. Blend and chill overnight at 4°C. The next day, using the whisk attachment, whip the thoroughly chilled red fruit cream. Set aside for assembly.

4. RASPBERRY GLAZE

500 g raspberry purée
250 g water
200 g glucose
600 g caster sugar
20 g pectin NH
Total weight: 1575 g

In a saucepan, heat the purée, water and glucose to 40°C. Add the sugar and pectin mixed together and bring to the boil. Add the lemon juice and chill overnight. The following day, reheat and use at 40°C.

5. POPPY SEED STREUSEL

100 g butter
100 g flour
60 g ground almonds
100 g caster sugar
40 g poppy seeds
2 g fine sea salt
Total weight: 402 g

Mix the ingredients to obtain a sandy texture and then pass through a coarse sieve to make 1 cm streusel. Cook in a convection oven at 170 °C for about 14 minutes. Set aside for the decoration.

.../...

COINTREAU



MOUNT GAY®
Est. 1703 Barbados Rum

ST-RÉMY

PORT CHARLOTTE

THE BOTANIST

METAXA®



Jacobert®

Père MAGLOIRE®

"Iles du Vent"



RÉMY COINTREAU

GASTRONOMIE

6. ASSEMBLY AND FINISHING

If possible, cook the savarins the day before soaking.

Heat the soaking syrup to about 50°C.

Immerse the savarins, taking care to soak them correctly.

The soaking of the babas is the most important stage.

Drain the savarins, and then coat them with the raspberry glaze.

Pipe the raspberry red fruit whipped cream with a Saint Honoré nozzle.

Decorate the top with some of the poppy seed streusel.

You can also make a belt of red chocolate around the edge.

